



Dessert

Sweets

Ice Cream (1 Scoop)	2
Peach & Mascarpone Vanilla cream	6
Abade de Priscos Traditional Portuguese pudding sugar, lime and cinnamon	6
Rum Baba Sponge cake with whipped cream, soaked in vanilla Captain Morgan rum	8
Crème Brûlée Vanilla cream and caramelized sugar	8
Profiterole Traditional French dessert: choux pastry, vanilla cream served with hot chocolate	8
Chocolate Mousse 70% cacao chocolate cream	8
Napoleon "Mille-Feuilles" Traditional French dessert: crunchy multi-layered puff pastry with vanilla pastry cream	8

Coffee and Teas

Espresso / Double	1.5 / 3
Americano	3
Cappuccino / Latte	4
Hot Chocolate	4
Teas	4
Earl Grey, English Breakfast, Jasmine, Vanilla Bourbon, Darjeeling, Sencha, Moroccan Mint, Chamomile	

Prices are listed in Euros € and are inclusive of VAT.
There is an optional 7% service charge.

Port Wine

Ramos Pinto Tawny	6
Ramos Pinto Ruby	6
Ramos Pinto White	6
Croft Pink	7
Taylor's Chip Dry	7
Taylor's 10	12
Taylor's 20	20
Fonseca Organic	8
Fonseca 20	14
Dalva Colheita	10
Graham's 10	12
Graham's 20	14

Degustations

Degustation Port Wine	16
3 glasses (Ramos Pinto Ruby, Ramos Pinto Tawny, Ramos Pinto White)	
Degustation Premium Port Wine	30
3 glasses (Graham's 10, Fonseca Organic, Dalva Colheita)	

Food Allergy: Should you have concerns about the following ingredients, related with food allergy, please ask a member of our team who will assist you. Cereals containing gluten, Crustaceans, Eggs, Fish, Peanuts, Soybeans, Milk (including lactose), Nuts, Celery, Mustard Sesame seeds, Sulphur dioxide, Lupin, Mollusc. Our menu dishes are prepared in environments that are not totally free from allergen ingredients. There is a potential risk of cross-contamination.